

## CLAIMS

1. A food transportation container, comprising:
  - a base having a top surface, a bottom surface and an outside edge comprised of a firm material;
  - a top having a top surface, a bottom surface and an outside edge, comprised of a firm material, wherein the outside edge of the top releasably interconnects with the outside edge of the base;
  - an integral radiant barrier, comprising a reflective material applied to at least said bottom surface of said top.
2. The food transportation container of claim 1, wherein said radiant barrier is applied to substantially an exterior portion of the food transportation container that is exposed to food therein.
3. The food transportation container of claim 1, wherein said radiant barrier is applied to substantially an interior portion of the food transportation container that is exposed to food therein.
4. The food transportation container of claim 3, wherein said radiant barrier is applied to substantially an exterior portion of the food transportation container that is exposed to food therein.
5. The food transportation container of claim 1, wherein said radiant barrier is incorporated into said bottom surface of said top by painting said reflective material.
6. The food transportation container of claim 5, wherein said reflective material is metallized polyethylene.
7. The food transportation container of claim 1, wherein said radiant barrier is a metallized sheet.

8. The food transportation container of claim 7, wherein said metallized sheet is a metallized polymer sheet.
9. A disposable food container configured as an enveloping deformable bag for limiting heat energy transfer of food therein, the bag comprising:
  - an aperture on one side of the bag for inserting and removing food;
  - an integral thermal convection barrier;
  - an integral radiant barrier; a flap portion depending away from said bag proximate to said aperture, said flap portion being configured and dimensioned to cover said aperture; and
  - an adhesive being disposed on a surface of said flap portion.
10. The disposable food container of claim 9, wherein said radiant barrier is a metallized polymer, said container being constructed out of said metallized polymer.
11. The disposable food container of claim 9, wherein said radiant barrier includes a highly reflective surface.
12. The disposable food container of claim 10, wherein said metallized polymer is one of a metallized polyethylene and a metallized oriented polypropylene.
13. The disposable food container of claim 12, wherein said metallized polyethylene is about 0.00125 inches thick.
14. The disposable food container of claim 12, wherein said metallized oriented polypropylene is about 0.0015 inches thick.
15. The disposable food container of claim 12, wherein said metallized oriented polypropylene is about 0.0030 inches thick.
16. The food transportation container of claim 1, further comprising an insulative layer.

17. The disposable food container of claim 17, wherein said insulated layer is selected from the group comprising polymers, polypropylene or polyethylene.

18. A method for retaining the thermal qualities of a food item, comprising:  
inserting a food item with a disposable food container configured as an enveloping deformable bag, said bag comprising:

- an aperture on one side of the bag for inserting and removing food;
- an integral thermal convection barrier;
- an integral radiant barrier;
- a flap portion depending away from said bag proximate to said aperture, said flap portion being configured and dimensioned to cover said aperture; and
- an adhesive being disposed on a surface of said flap portion;

sealing said food within said disposable bag by removing a protective covering from said adhesive and sealing said aperture with said flap.

19. The method as in claim 18, wherein said food item is a pizza within a pizza box, said pizza box having venting apertures.

20. The method as in claim 18, wherein said bag is manufactured out of a metallized polyethylene about 0.00125 inches thick.